Menu Pricing

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise The Hotel Hershey 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

Entrée Service

- Surcharge applies if serving multiple entrees:
  - $3 per person for two entrees selected.
  - $5 per person for three entrees selected.
  Both are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of $8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

- $50/hour service charge if beverage sales are less than $250 per hour, per bar. Cash bar pricing includes gratuity. 20% service charge on host bars.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® Premises, without liability.
- Guests must be 21 years of age to consume alcoholic beverages. Guests appearing to be under the age of 30 must provide a valid photo ID upon request.
Bars

<table>
<thead>
<tr>
<th></th>
<th>Cash Bar*</th>
<th>Host Bar**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Brands</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$9</td>
<td>$9</td>
</tr>
<tr>
<td>Prestige Brands</td>
<td>$10</td>
<td>$10</td>
</tr>
<tr>
<td>Cordials</td>
<td>$10</td>
<td>$10</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
<td>$6</td>
</tr>
<tr>
<td>Import Beer</td>
<td>$6</td>
<td>$7</td>
</tr>
<tr>
<td>House Wine by the Glass</td>
<td>$8</td>
<td>$8***</td>
</tr>
<tr>
<td>Soda</td>
<td>$3 each</td>
<td>$5.50/liter</td>
</tr>
<tr>
<td>Juice</td>
<td>$3 each</td>
<td>$6.50/quart</td>
</tr>
</tbody>
</table>

$50/hr service charge if beverage sales are less than $250 per hour per bar.
*Cash bar pricing includes gratuity. **20% service charge on host bars. ***Host bar wine is priced by the bottle.

Hourly Bars

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call</td>
<td>$17</td>
<td>$13</td>
<td>$11</td>
</tr>
<tr>
<td>Cutty Sark, Jim Beam, New Amsterdam Gin, Smirnoff, Bacardi, Domestic, Import or Craft Beers, Sodas and Mixers, and House Wines</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Premium</td>
<td>$19</td>
<td>$15</td>
<td>$12</td>
</tr>
<tr>
<td>Dewar's, Jack Daniel's, Tanqueray, Absolut, Captain Morgan, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Top Shelf</td>
<td>$21</td>
<td>$16</td>
<td>$13</td>
</tr>
<tr>
<td>JW Black, Maker's Mark, Crown Royal, Bluecoat, Ketel One, Captain Morgan Private Stock, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Substitutions are available but may have surcharges and additional selections may also be added.

Beer, Wine, and Soda

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call:</td>
<td>$12</td>
<td>$10</td>
<td>$9</td>
</tr>
<tr>
<td>Choice of Domestic Beers and House Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Premium:</td>
<td>$14</td>
<td>$12</td>
<td>$11</td>
</tr>
<tr>
<td>Choice of Import or Specialty Beers and Premium Selected Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*20% service charge on all hourly bars.
**Bloody Mary & Mimosa Bar**
Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa

$17 per person for the first hour
$13 per person for the second hour
$11 per person for each additional hour
20% service charge

**Martini & Specialty Drink Bar**
All the makings of your favorite martinis or custom-created signature cocktails

$17 per person for the first hour
$13 per person for the second hour
$11 per person for each additional hour
20% service charge

**Dry Snacks (Price per Basket)**
- Potato Chips $10
- Dry Roasted Peanuts $15
- Mixed Nuts $20

**Specialty Punches**
Priced per gallon, serves 20 guests. Bartender charges per hour $75.
Station attendant required for punches with alcohol at $25 per attendant per hour. *20% service charge on punches*

- **Red Sangria Punch**
  Red Wine, Brandy, Club Soda, Fresh Fruit
  $65

- **White Peach Sangria Punch**
  White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit
  $65

- **Champagne Mimosa Punch**
  Champagne, Orange Juice, Club Soda
  $65

- **Champagne Fruit Punch**
  Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit
  $65

- **Bellini Fruit Punches**
  (Your Choice: Peach, Pomegranate, Mango)
  Prosecco, Choice of Juice, Club Soda
  $75

- **Tropical Fruit Punch**
  (Non-Alcoholic)
  Fruit Juice, Ginger Ale, Grenadine, Sierra Mist
  $35

**Specialty Bars**

**Beer Selections**

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Import</th>
<th>Craft</th>
</tr>
</thead>
<tbody>
<tr>
<td>$6</td>
<td>$7</td>
<td>$7</td>
</tr>
<tr>
<td>Coors Light</td>
<td>Amstel</td>
<td>Lancaster Milk Stoudt</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Guinness</td>
<td>Sam Adams Boston</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Heineken</td>
<td>Sam Adams Seasonal</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Stella Artois</td>
<td>Tröegs Hop Back</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Corona</td>
<td>Tröegs IPA</td>
</tr>
<tr>
<td>Blue Moon</td>
<td></td>
<td>Tröegs Seasonal</td>
</tr>
<tr>
<td>Yuengling Lager</td>
<td></td>
<td>Yards Seasonal</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Lancaster Brewing Company</td>
</tr>
</tbody>
</table>

**Non-alcoholic**

- $5
  - St. Pauli Girl

**Champagne Bar**
Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes
Consumption and 20% service charge

**Summertime N/A’s**
An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day
Priced per gallon, serves 20 guests plus 20% service charge

**Cordial**
Select your favorite cordials, ports, and after dinner digestivos
Consumption and 20% service charge

**Champagne Bar**

**Ice Luge**
Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect!
Starting at $400

**Dry Snacks (Price per Basket)**
- Potato Chips $10
- Dry Roasted Peanuts $15
- Mixed Nuts $20
Beverage Educational Services
Events to take place in a classroom setting. These services may not be added to a host or cash bar.
Gratuity not included. 20% service charge on all classes
Minimum 10 Guests; Maximum 50 Guests

Wine Tasting
Enjoy a tasting class exploring the wonderful world of wine.
Class includes a variety of five special wines to sample, cold canapes, educational materials, and a professional instructor.
$45 per person

Beer Tasting
Enjoy a beer tasting class featuring Tröegs Brewing. Tröegs Beer is produced in Hershey, Pennsylvania. The class includes a selection of five different beers to sample, appropriate snack items, educational materials, and a professional instructor.
$45 per person

Wine & Chocolate
Flight of five wines paired with chocolate mini-desserts and Hershey’s® Chocolates.
$45 per person

Beer & Chocolate
Flight of five beers paired with chocolate mini-desserts and Hershey’s® Chocolates.
$45 per person

Cupcakes & Cocktails Class
In this unique cupcake and cocktails dessert experience, The Hotel Hershey’s Pastry and Beverage Teams have perfectly paired scrumptious cupcakes and delectable cocktails. While indulging, the Beverage Team will discuss the tricks of creating a perfect, unique match. At the conclusion of the event, attendees will also be given recipes of select cocktails, so they can mix up their favorites at home!
2 hour class, Minimum 20 people, Maximum 50 people
5 cupcakes and 5 cocktails - $45.00 per person
(subject to appropriate tax and service charges)

Hershey’s® Chocolate Caramel
Moist chocolate cake filled with caramel crème filling, topped with caramel icing and a Hershey’s® Original Salted Caramel.
Hershey’s® Chocolate Caramel Martini - 2 oz. Smirnoff Kissed Caramel Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Godiva White Chocolate Liqueur. Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. To garnish, swirl Hershey’s®Caramel Syrup around martini glass topped off with picked Hershey’s® Kisses® Milk Chocolates Filled with Caramel.

Hershey’s® Kisses™ Signature Chocolate
Moist chocolate cake with our signature chocolate cream pie filling, topped with vanilla icing and Hershey’s® Kisses® Chocolate.
Hershey’s® Kisses™ Signature Chocolate Martini - 1 oz. Smirnoff Vanilla Vodka, 1 oz. 360 Chocolate Vodka, 2 oz. White Crème De Cacao; Mix all ingredients over ice in a shaker, shake well and strain into a Hershey’s® Chocolate Syrup and cocoa powder rimmed martini glass garnished with a Hershey’s® Kisses® Chocolate.

White Chocolate Raspberry
Raspberry scented vanilla cake, filled with French crème & raspberries, topped with whipped cream
White Chocolate Raspberry Martini - 1.5 oz. Absolut Raspberry, 1.5 oz. Godiva White Chocolate Liqueur, 1 oz. Chambord; Mix all ingredients over ice in a shaker. Shake well and stain into the garnished martini glass. Garnish with a raspberry.

Hershey’s® Special Dark™
Moist chocolate cake filled with toffee bits and chocolate chips, topped with mocha icing.
Hershey’s® Special Dark™ Martini - 1 oz. 360 Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Dark Crème de Cacao, 1 oz. Thatcher’s Dark Chocolate Liqueur; add all ingredients to shaker with ice and strain into chilled cocktail glass. Garnish with Hershey’s® Kisses™ Special Dark™ Mildly Sweet Chocolate.

Reese’s® Peanut Butter Cup
Moist chocolate cake filled with peanut butter mousse, topped with peanut butter icing and a Reese’s® Peanut Butter Cup.
Reese’s® Peanut Butter Cup Martini - 1 oz. 360 Chocolate Vodka, 2 oz. Castries Peanut Butter Rum, 1 oz. Marie Brizard Chocolate Liqueur; shake first two ingredients and pour into chilled martini glass with Hershey’s® Chocolate Syrup on the bottom of the glass and garnish with Reese’s® Minis on a pick.

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